

# New Year



THE BULKELEY HOTEL

BEAUMARIS, ISLE OF ANGLESEY

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# NEW YEAR'S EVE PACKAGES

Enjoy 2 or 3 nights of indulgence and fun with our celebratory New Year Packages.

**Monday 30th December 2024**

Enjoy a Welsh Cream Tea or mince pie on arrival and in the evening after settling into the comfort of your room, savour a delicious three-course dinner in Hansom's Restaurant whilst enjoying attentive service.

**New Year's Eve Tuesday 31st December 2024**

Wake-up to a hearty breakfast or brunch served in Hansom's Restaurant before exploring the attractions Anglesey has to offer and the commencement of the New Year's celebrations. Feast on a five-course dinner in Hansom's Restaurant and celebrate the New Year with a spectacular firework display at the Castle before enjoying a celebratory glass of fizz upon your return to the hotel.

**New Year's Day Wednesday 1st January 2024**

Before we bid you farewell, enjoy a hearty Welsh breakfast in Hansom's Restaurant to complete your New Year's Package.

\*The Firework display is organised by Beaumaris Town Council and therefore The Bulkeley Hotel can not be held responsible if the display should be cancelled\*

## Enjoy a 2 Night Package

£267.50 per person in a Cozy or Comfortable Double Room

## Enjoy an Extra Night

Dinner, Bed & Breakfast for just £100 per person in a Cozy or Comfortable Room

\*Based on 2 guests sharing\*

£30 single person supplement

## Upgrade your Room

(per room per night)

Inland	£10
Sea View Comfortable	£25
Club	£35
Luxury	£55

# NEW YEAR'S EVE

Chefs Selection of Canape's  
*served with a Glass of Prosecco*

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Warm Honey Glazed Ham Hock Terrine  
*with a Welsh made Piccalilli & Toasted Wholemeal Bloomer*

Baked Camembert Cheese  
*with Honey Roast Figs, Toasted Blinis and a Tomato & Caramelized Chutney*

Sticky Garlic, Chilli and Vegetable King Prawn Stir Fry

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Roasted Red Pepper and Tomato Soup  
*with Garlic and Herb Croutons*

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Traditional Beef Wellington  
*served with Dauphinoise Potato and a Rich Red Wine & Thyme Sauce*

Pan Fried Halibut Topped with Cajun Crust  
*served on a Bed of Bean and Quinoa Salad and Slow Roasted Cherry Tomato on Vine*

Roast Chicken Wrapped in Parma Ham  
*served with Asparagus, Mushroom & Per Las Risotto finished with Crispy Leeks & Truffle Oil*

Red Thai Cauliflower and Sweet Potato Curry  
*served with Wild Basmati Rice and Garlic and Coriander Naan Bread*

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Cherry and Dark Chocolate Panna Cotta  
*served with Shortbread Biscuit*

Sticky Toffee Pudding  
*served with Custard*

Selection of Ice Cream or Sorbet

Snowdonia Cheese Board  
*with a Welsh Fig and Date Chutney and Crackers*

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Freshly Brewed Tea or Coffee & Mince Pie

£85

\* Menu choices may be substituted due to limited supplier availability \*